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- INSTALLATION INSTRUCTIONS
- SAFETY INSTRUCTIONS
- USER INSTRUCTIONS

STEAM COMBI OVEN

MODEL : TEC 6MD ELECTRIC 6 GRID
MODEL : TEC 10MD ELECTRIC 10 GRID

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SITE PREPARATION

- REMOVE THE PROTECTIVE PLASTIC COATING FROM THE OVEN
- CLEAN UNIT WITH SOAPY WATER
- 1 x WATER CONNECTION WITH ¾ B.S.P. VALVE

  (UNIT SUPPLIED WITH 1 x Y PIECE CONNECTOR)
  (AND 2 x ¾ B.S.P. HOSES)
- A DRAIN PIPE WITH TRAP ï 1½òDia (38mm)
- ELECTRICAL SUPPLY REFER TO TECHNICAL DATA
- PLEASE RECORD YOUR MACHINE SERIAL NO. HERE, THIS WILL HELP IN THE FUTURE FOR SERVICING.

SERIAL No. _____

DATE OF PURCHASE _____

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INSTALLATION

1. Place the oven on a level surface allow a clearance between the wall and the unit of at least 5cm.
   N.B. The control panel should not be next to a heat source.

2. ELECTRICAL CONNECTION

- This unit must be installed by a qualified electrician.
- Your mains supply (voltage, current, fuse protection) must conform to technical data plate on unit.
- The supply voltage during operation must not vary from the normal voltage level by more than ±10%
- It is essential to earth the appliance using the terminal with the ⏚ symbol on the internal terminal block.

3. WATER CONNECTION
   There are 2 x water connections at rear of the unit, these are connected by the 2 x hoses via the 1 x Y piece connector supplied.

IMPORTANT NOTE

A water treatment unit must be fitted to the machine to avoid scale and harmful minerals to enter the cavity of the oven.

Failure to do so will affect the life span of the oven and it will invalidate your warranty.

4. DRAIN CONNECTION
   A suitable tundish or receptacle should be used directly underneath the drain outlet allowing an air gap of at least 60mm.

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IMPORTANT INSTRUCTIONS ï SAFETY

Please read instructions before operating this appliance and retain for future use.

ALWAYS

Ensure that hands are dry before handling the TEC 6 and 10 isolators or switching on the appliance.

Use the appliance on a secure dry level surface.

Allow adequate air space above and all sides for air circulation.

Isolate when not in use and before cleaning.

Allow to cool before cleaning.

Carry out regular checks of the supply cable to ensure no damage is evident. Should there be any signs that the cable is damaged in the slightest degree, the entire appliance should be isolated and a service engineer called.

NEVER

Do not use this appliance outdoors.

Do not use this appliance for other than intended use.

Do not immerse the appliance or cable and plug in water or any other liquid to protect against electrical hazards.

Do not use harsh, abrasive or caustic cleaners to clean this appliance.

Do not allow children to use this appliance.

Do not let supply cable hang over the edge of a table or counter, touch hot surfaces or become knotted.

Do not place this appliance on or near a hot gas or electric burner or where it could touch a heated oven, air flow is essential.

Never touch hot surfaces.

Do not operate any appliance with a damaged cable or after an appliance malfunction or if it has been damaged in any manner.

Never block off the vents.

CAUTION:
THIS APPLIANCE GENERATES HEAT DURING USE. PROPER PRECAUTIONS MUST BE TAKEN TO PREVENT THE RISK OF BURNS, FIRES OR OTHER DAMAGE TO PROPERTY CAUSED BY TOUCHING THE SIDES OR TOP WHILST IN USE OR DURING COOLING.

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CLEANING INSTRUCTIONS

- Isolate the appliance from the electrical supply before carrying out any maintenance.

- Keep the oven clean.
  Do not wash the appliance with high pressure water jets.
  Do not use steel wool pads or metal scrapers, which could deposit small ferrous parts that might rust.
  The oven interior should be cleaned daily with particular attention to the fan area and shelf supports. Spray or apply a quality oven cleaner all over the interior of the oven. Particular care should be taken to protect hands, eyes and face and avoid breathing any fumes produced. Do not use detergent containing abrasives or caustic as these will damage the surface of your oven. Set oven to Super steam mode and allow it to run for 20 minutes before use.
  CAUTION: open the door very carefully avoiding steam as it contains substances which could be harmful to hands and eyes.

- **NEVER** operate the door with the internal glass unclipped from the main door as damage will occur.

PLEASE NOTE

The following items will not be covered under warranty if the problems have been caused by:

1. Lime scale/Mineral deposit
2. Poor maintenance/cleaning of unit

    1. Fan Motors
    2. Elements

ITEMS NOT COVERED BY WARRANTY

- **BULB**
- **BULB COVER/COVER SEAL**
- **GLASS**
- **RUBBER SEALS**

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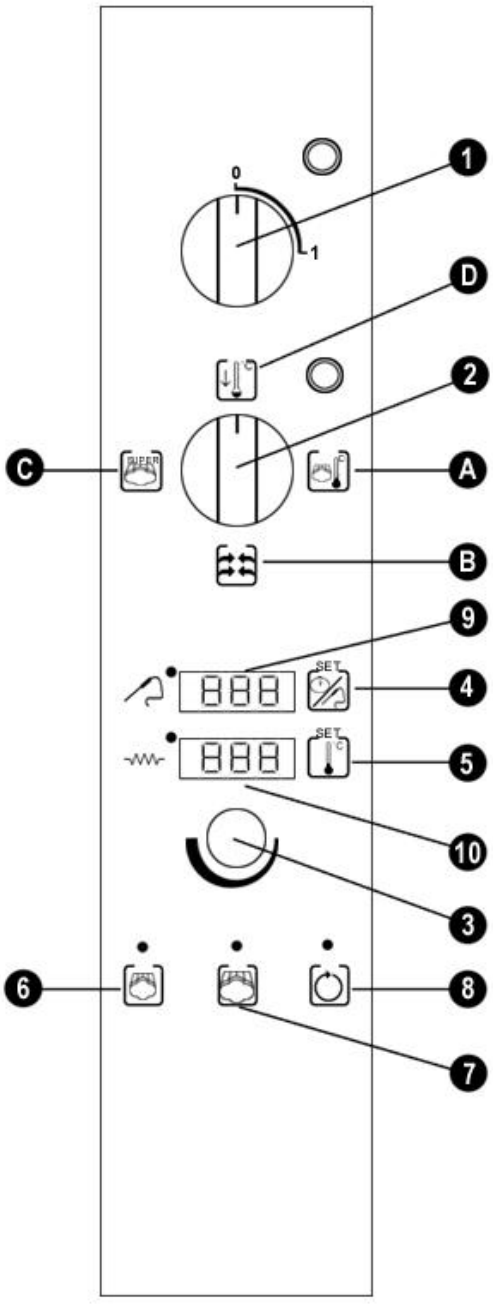
CONTROL PANEL



1. MAINS SWITCH
2. COOKING SELECTOR
   a) Combination cooking
   b) Convection cooking
   c) Super Steam cooking
   d) Cooling mode
3. INCREASE/DECREASE OF SELECTED VALUES.
4. TIME/PROBE SET
5. TEMPERATURE SET
6. STEAM ADDITION
7. REGENERATION
8. CYCLE START
9. DISPLAY 1
10. DISPLAY 2

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USER INSTRUCTIONS

TEC 6 AND TEC 10

SWITCH ON

- TURN MAINS SWITCH TO POSITION 1
- WAIT 5 SECONDS BEFORE SELECTING THE COOKING FUNCTIONS
- PRESS START/STOP CYCLE BUTTON TO SET COOKING TEMPERATURE AND TIME.

NOTE

- TO STOP THE COOKING CYCLE AT ANY TIME PRESS START/STOP CYCLE BUTTON

CONVECTION COOKING ñDRY HEAT COOKING WITH FANò

- SELECT CONVECTION COOKING MODE BY TURNINGTHE MODE SELECTION KNOB
- PRESS TEMPERTURE SET BUTTON AND WITH ADJUSTMENT DIAL AND SELECT REQUIRED TEMPERATURE.(See item 3 on the control panel key guide) (PRE-SET 250°C) (20 ï 270°C)
- PRESS TIME SET BUTTON AND WITH DIAL WITH ADJUSTMENT DIAL SELECT COOKING DURATION (MIN 1 ï MAX 240 MINS) OR LEAVE SET ON P (PERMANENT) PRESS START/STOP CYCLE BUTTON TO START.

IMPORTANT

PRESS REGENERATION BUTTON FOR REGENERATION OF FOOD

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- WHEN USED ONLY ONE INJECTION OF STEAM WILL BE INJECTED INTO OVEN.

CONVECTION WITH STEAM

- DURING THE CONVECTION COOKING MODE PRESS STEAM ADDITION BUTTON TO SELECT THIS OPTION.

COMBINATION COOKING (STEAM)
WITH ADJUSTABLE TEMPERATURE

- SELECT COMBINATION COOKING MODE BY TURNINGTHE MODE SELECTION KNOB

- PRESS TEMPERTURE SET BUTTON AND WITH ADJUSTMENT DIAL SELECT REQUIRED TEMPERATURE.(See item 3 on the control panel key guide) (PRE-SET 250°C) (20 ï 270°C)

- PRESS TIME SET BUTTON AND WITH DIAL WITH ADJUSTMENT DIAL SELECT COOKING DURATION (MIN 1 ï MAX 240 MINS) OR LEAVE SET ON P (PERMANENT) PRESS START/STOP CYCLE BUTTON TO START.

SUPER STEAM COOKING

- SELECT COMBINATION COOKING MODE BY TURNINGTHE MODE SELECTION KNOB.

- PRESS TIME SET BUTTON AND WITH DIAL WITH ADJUSTMENT DIAL SELECT COOKING DURATION (MIN 1 ï MAX 240 MINS) OR LEAVE SET ON P (PERMANENT)

IMPORTANT
IT IS NOT NECESSARY TO SET THE TEMPERATURE, THE UNIT IS PRE-SET AT 95°C.

- PRESS START/STOP CYCLE BUTTON TO START.

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COOLING MODE

- SELECT COMBINATION COOKING MODE BY TURNINGTHE MODE SELECTION KNOB.

- PRESS TEMPERTURE SET BUTTON AND WITH ADJUSTMENT DIAL SELECT REQUIRED TEMPERATURE.(See item 3 on the control panel key guide) (PRE-SET 0°C) (0 ï 100°C)

- PRESS START/STOP CYCLE BUTTON TO START

COOKING WITH CORE PROBE

- CONNECT PROBE TO THE SOCKET LOCATED AT FRONT RIGHT CORNER UNDER CONTROL PANEL

- SELECT THE DESIRED COOKING MODE

- PRESS AND HOLD TIME SET BUTTON FOR 5 SECONDS. DISPLAY (NUMBER 1) WILL SHOW ACTUAL TEMPERATURE OF PROBE AND PROBE INDICATOR LIGHT WILL ILLUMINATE.

- PRESS TIME SET BUTTON AGAIN TO SET TEMPERATURE PROBE. (PRE-SET AT 100°C) WITH ADJUSTMENT DIAL SELECT REQUIRED TEMPERATURE.(See item 3 on the control panel key guide) (20 ï 270°C)

- PRESS TEMPERTURE SET BUTTON AND WITH ADJUSTMENT DIAL SELECT REQUIRED TEMPERATURE.(See item 3 on the control panel key guide) (PRE-SET 250°C) (20 ï 270°C)

- PRESS START/STOP CYCLE BUTTON TO START

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- WHEN THE PRE-SET CORE TEMPERATURE IS REACHED THE OVEN WILL SWITCH OFF COOKING MODE.

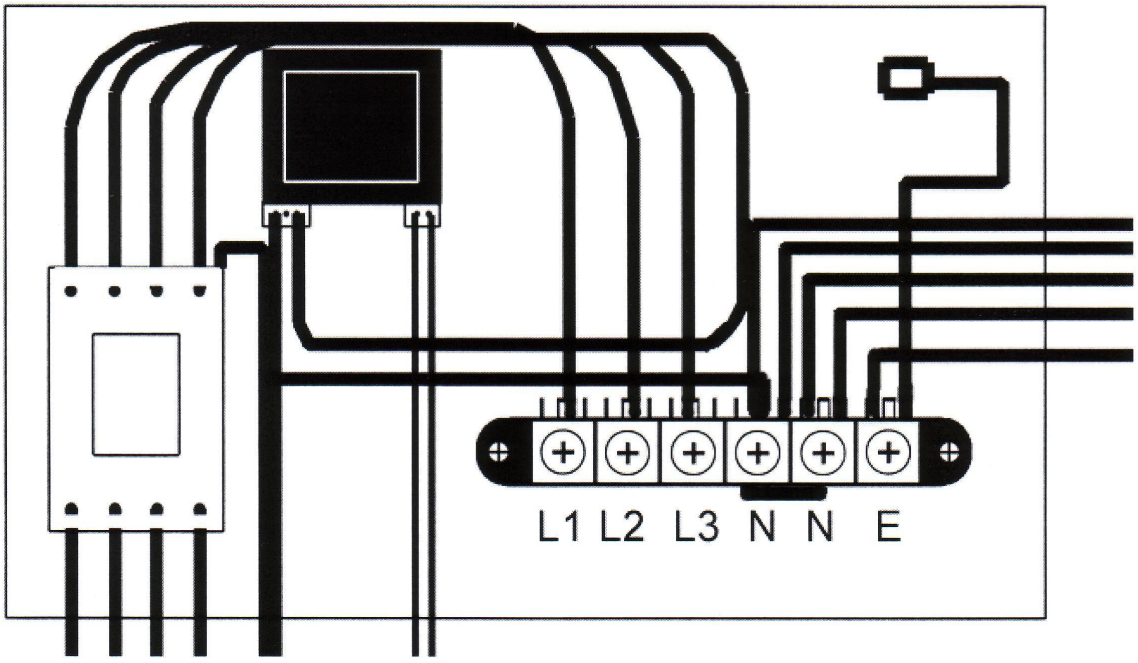
- BEFORE REMOVING THE PROBE FROM THE SOCKET, PRESS AND HOLD TIME SET BUTTON

FOR 5 SECONDS. PROBE INDICATOR LIGHT WILL TURN OFF AND DISPLAY WILL SHOW ñPòOR PRESET TIME

TECHNICAL DATA

	TEC 6MD	TEC10MD
VOLTAGES	**SINGLE 230v AC** **3 PHASE 400v AC**	**SINGLE 230v AC** **3 PHASE 400v AC**
CAPACITY	**6.7KW**	**13.4KW**
AMPS	**SINGLE 30 NOMINAL** **3 PHASE 13.2 NOMINAL PER PHASE**	**SINGLE 59 A NOMINAL** **3 PHASE** **L1 PHASE 13.2 A** **L2 PHASE 13.2 A** **L3 PHASE 27.0 A**

WIRING DIAGRAM – IMAGE OF ELECTRICAL BLOCK



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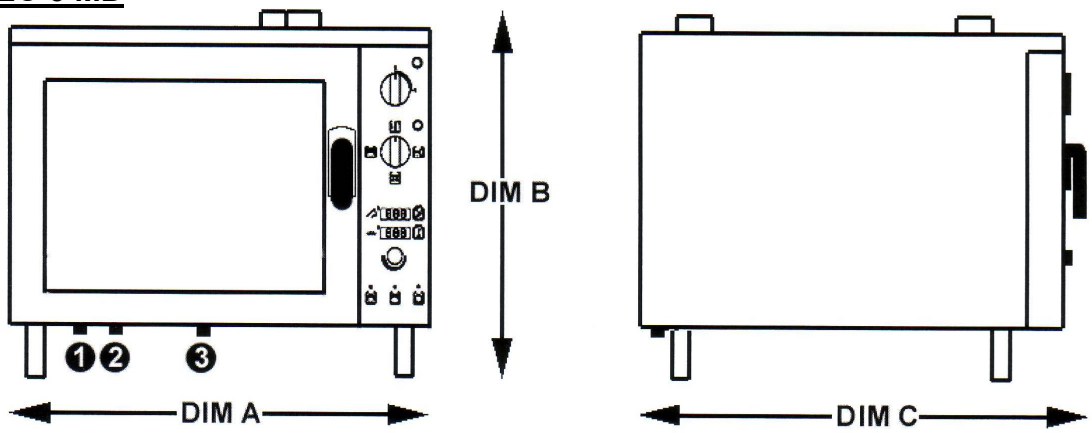
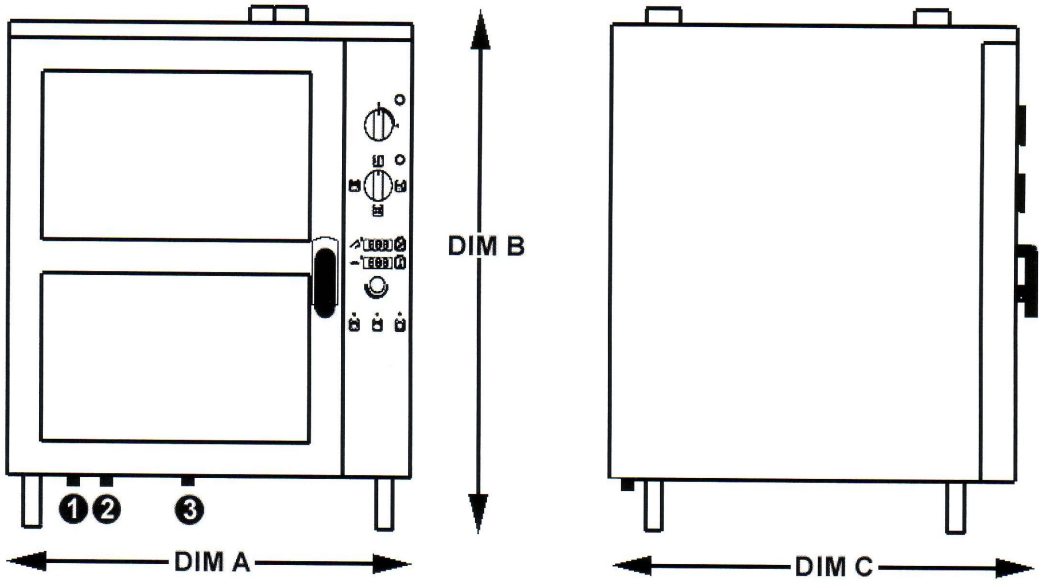
TEC 6 MD



TEC 10 MD



	TEC 6MD	TEC 10MD
WATER OUTLET PRESSURE	2 bar min 6 bar max	2 bar min 6 bar max
WATER CONNECTION Inlet (1) For Cooling Inlet (2) For Steam Injection	2 x ¾ BSP	2 x ¾ BSP
Unit comes complete with 2 hoses + Y connector for use on one water supply		
DRAIN (3)	32mm	32mm
DIMENSIONS Dim A Dim B Dim C	900 770 778	900 1220 778
WEIGHT	80 Kg	115 Kg

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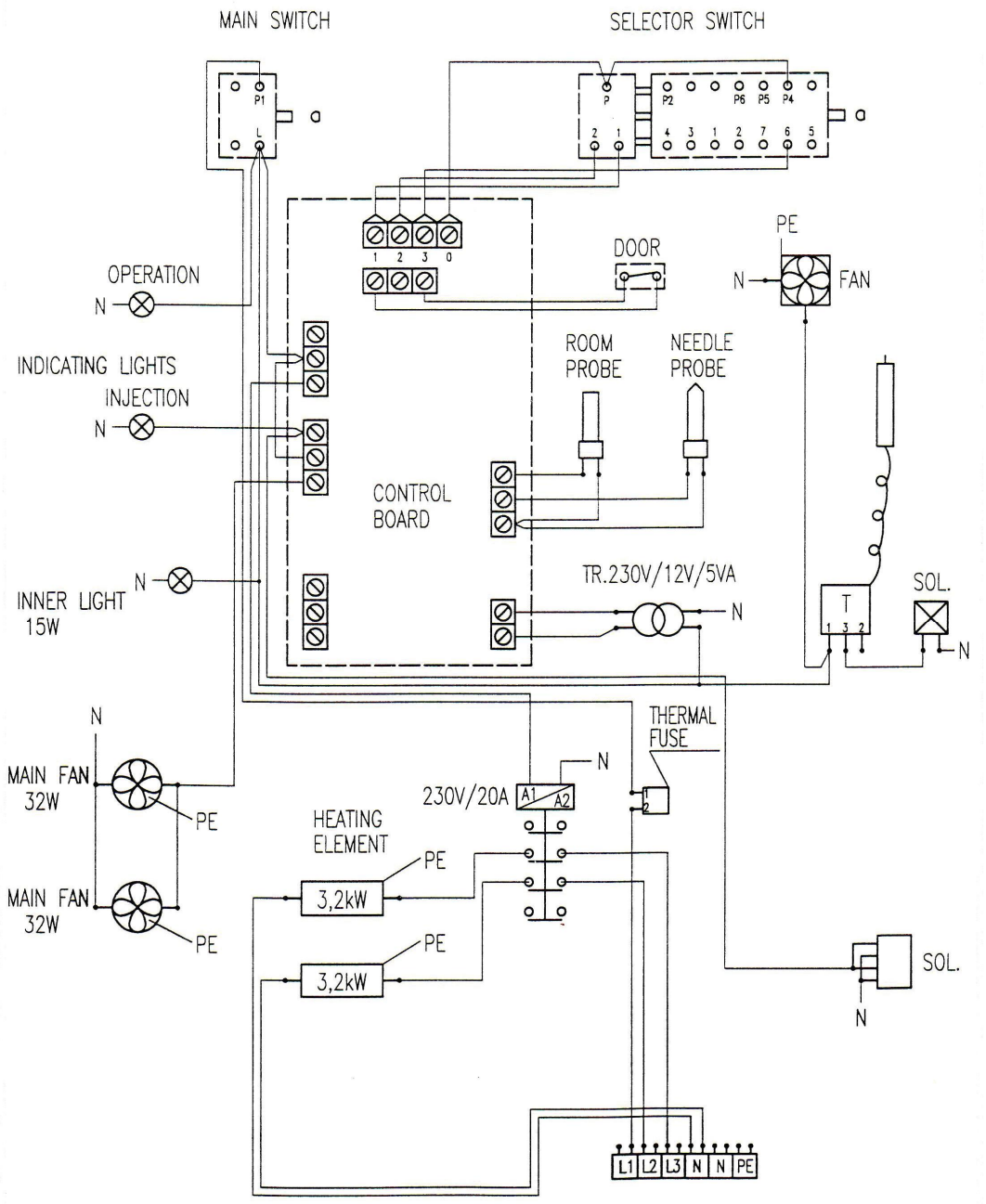
TEC 6 MD



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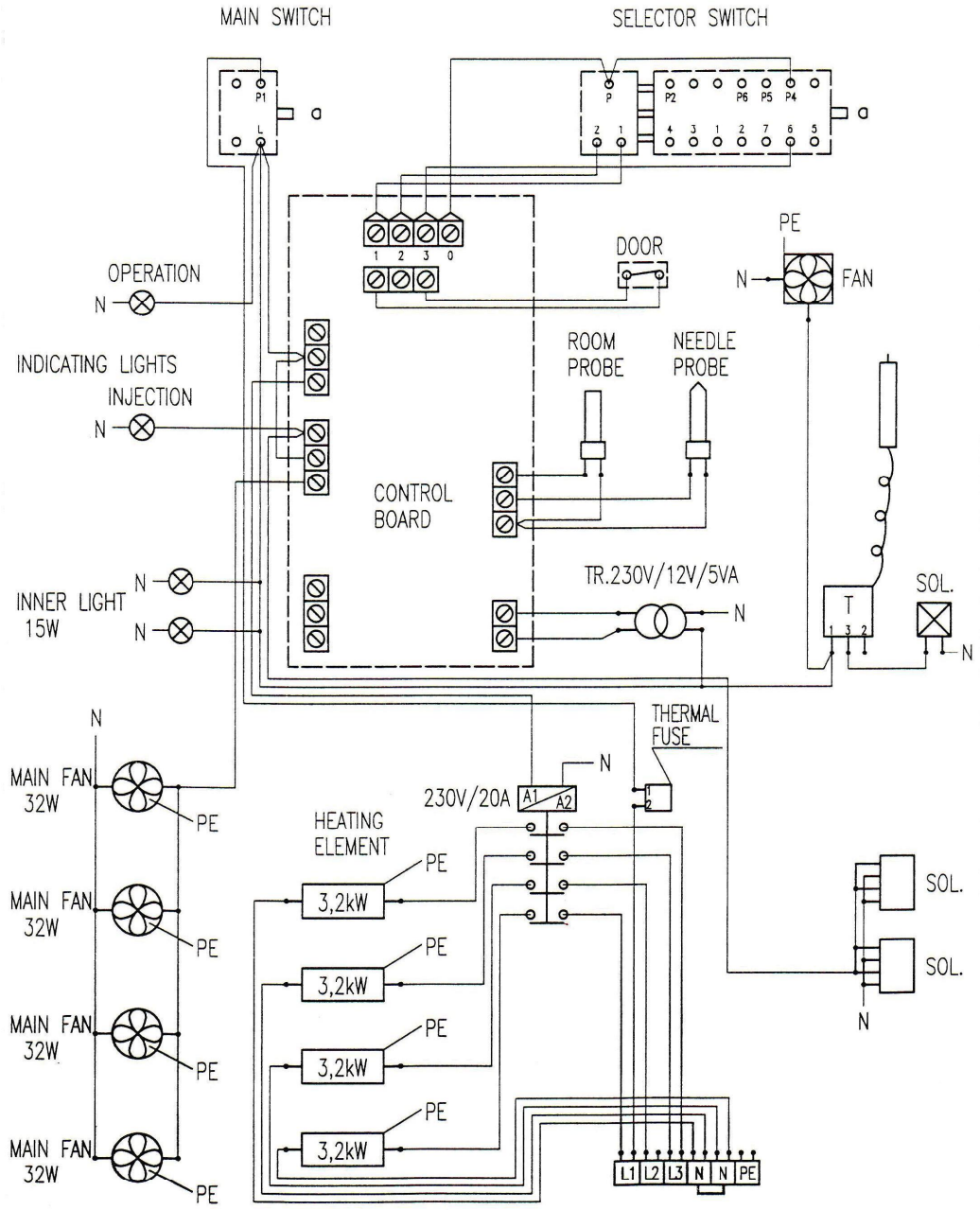
TEC 10 MD



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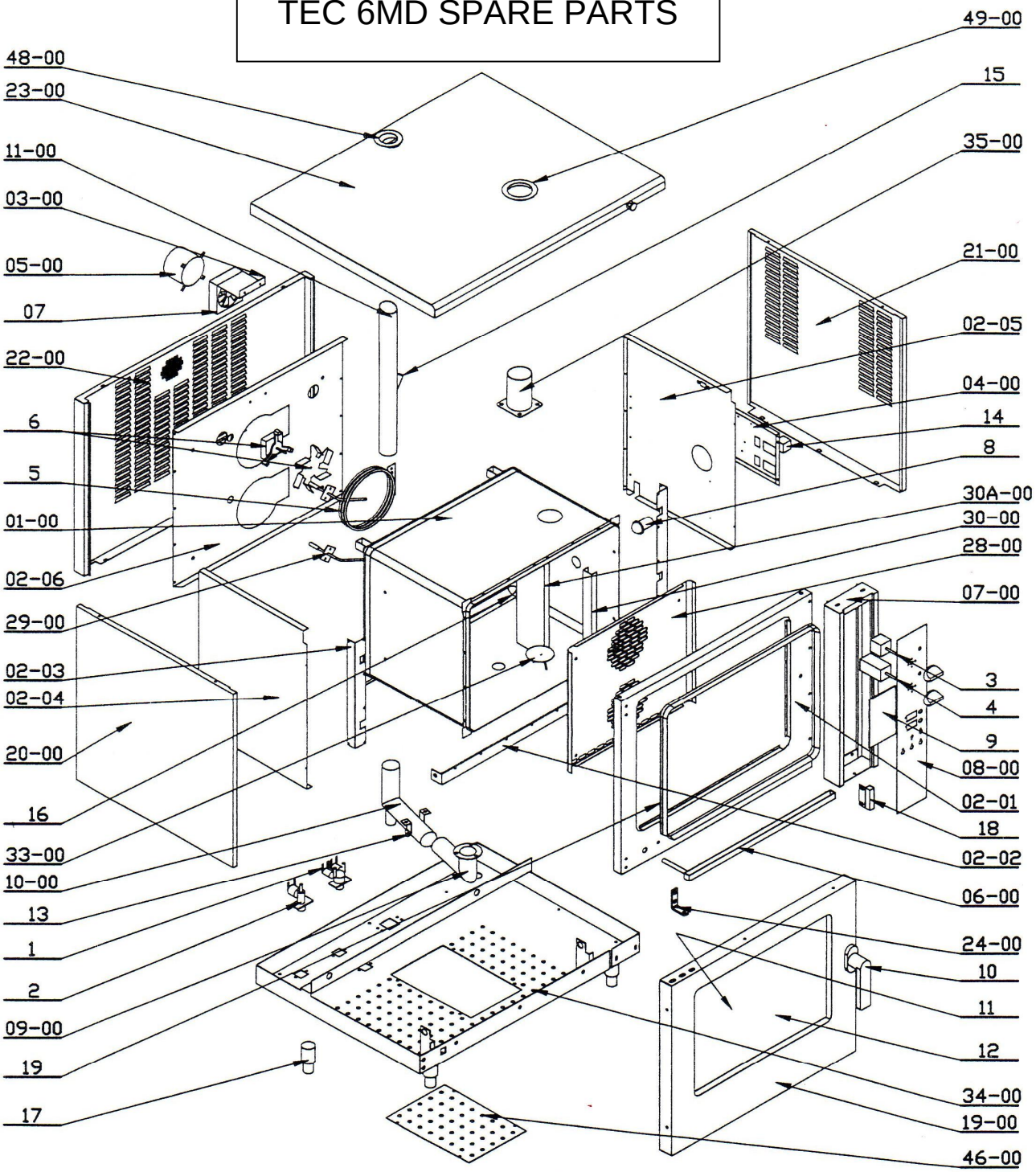
YOUR DISTRIBUTOR WILL BE ABLE TO GIVE YOU THE NAME AND TELEPHONE NUMBERS OF THE SERVICE AGENTS IN YOUR AREA.

TEC 6MD SPARE PARTS



1-Solenoid valve 0.1l/min 230V
2-Solenoid valve 0.5l/min 230V
3-Main switch
4-Selector switch
5-Heating element 3.3 kW/230V
6-Inner fan
7-Fan
8-Light
9-Control board
10-Handle

10-Handle
11-Inner glass
12-Outer glass
13-Cooling nozzle
14-Thermostat
15-Cooling sensor
16-Chamber probe
17-Foot
18-Door magnetic switch
19-Door gasket

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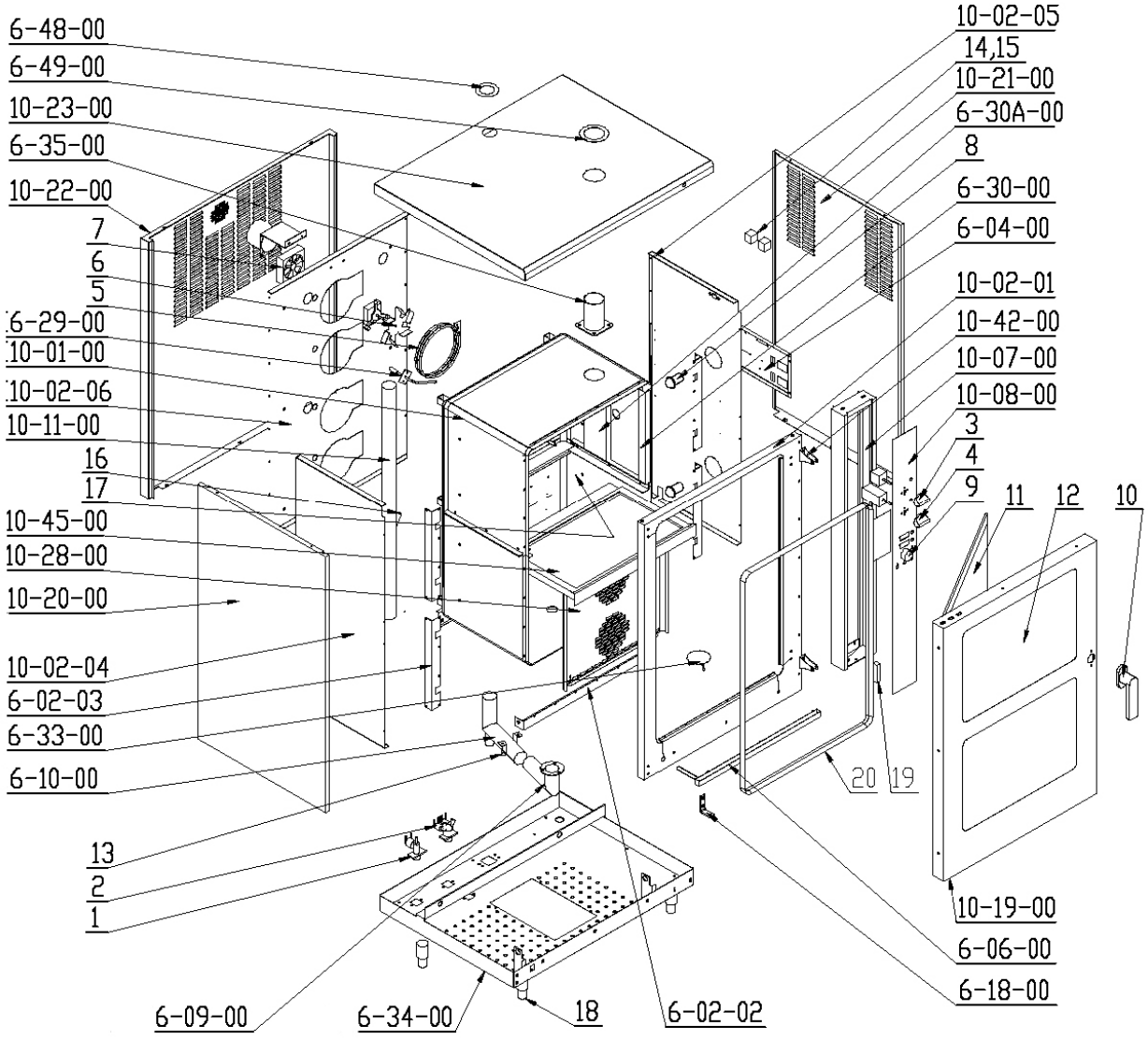
TEC 10MD SPARES PARTS



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1-Solenoid Valve I
2-Solenoid Valve II
3-Main Switch + Knob
4-Selector Switch + Knob
5 Heating Element 3.3 kW/230V
6-Inner Fan
7-Fan
8-Light 230v/15w 300°C
9-Control Board + Knob
10-Handle
11-Inner Glass
12-Outer Glass
13-Cooling Nozzle
14-Thermostat
15-Safety Thermostat
16-Cooling Sensor
17-Chamber Probe
18-Foot
19-Door Magnet Switch
20-Door Gasket